

VILLA SÉLÈNE

Sélène: A Life of Elegance and Flavour

VILLA
SÉLÈNE
-PATISSERIE-

VILLA
SÉLÈNE
-PRIVÉ-

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Looking for an exclusive experience?

Book our Privé Room for your next special event. Whether it's a celebration, corporate gathering, or intimate soirée, we'll make it unforgettable.

RSVP via 024043077 or dining.ylad@viyagolf.com

Bonjour,

Welcome to Villa Sélène, a reflection of timeless elegance and my deep appreciation for the Mediterranean way of living.

From the sun-dappled coastlines of the French Riviera to the charming villages of Italy, I have curated a menu that celebrates beauty, warmth, and authenticity.

Every dish is crafted with care, combining vibrant flavours and cherished traditions. As you dine, I invite you to savour every bite, embrace every moment, and step into my world—where every meal is a celebration of life's simple joys and refined elegance.

Bon Appétit,
Sélène

Sélène

RAW BAR

OYSTERS <small>S</small> SIX RAW OYSTERS WITH APPLE AND SHALLOT SALSA	120
SALMON GEVIGHE <small>CE, S</small> FRESH SALMON. SRIRACHA. LECHE DE TIGRE. MANGO. CRISPY CORN. COCONUT	75
SEA BASS GARPACCIO <small>S</small> THIN SLICES OF FRESH SEA BASS. CITRUS AJI SAUCE. JALAPENO. CRISPY CORN	80
OCTOPUS GARPACCIO <small>G, S</small> SMOKED PEPPER EMULSION. SALSA VERDE. CIABATTA CRISPS	95
SCALLOPS CRUDO <small>CE, D, G, S, SP</small> CURED AND TORCHED SCALLOPS. WHITE CITRUS EMULSION. SHALLOTS. CHILLI OIL. BURNT AVOCADO	90
PRAWN TARTARE <small>CE, S</small> GREEN APPLE AND CELERY GEL. TROPICAL FRUITS. CHILLED BISQUE. PICKLED ONION. CHIVE OIL	90
SALMON TARTARE <small>S</small> SMALL CUBES OF FRESH SALMON. AVOCADO. POMEGRANATE. COCONUT. BALSAMIC PEARLS	80
BEEF TARTARE <small>D, E, M, S, G</small> TRUFFLE SHAVINGS. DIJON MAYONNAISE. POACHED EGG. SORREL. SARDINIAN GUTTIAU BREAD	105

SALADS

ARTICHOKE AND SPINACH <small>D, G, M, N, V</small> TRUFFLE. PARMESAN. PINE NUTS	70
STRACCIATELLA WITH CONFIT HEIRLOOM TOMATOES <small>D, G, V</small> CHARRED PEACHES. PESTO PEPITAS. BALSAMIC PEARLS. RUSTIC RYE	80
SALAD NIÇOISE <small>M, S</small> OLIVE TAPENADE. SEARED TUNA. ANCHOVY VINAIGRETTE	75
LOBSTER <small>D, M, N, S, SP</small> ROASTED BEETROOT. ORANGE. CARAMELISED WALNUTS. BLOOD ORANGE DRESSING	105
CHICKEN <small>E, N, SE, SO</small> CRISPY CHICKEN. ORANGE. MELON. WATERMELON. SHALLOTS. MINT. HAZELNUTS	70

FROM THE SEA

CLAMS AU GRATIN <small>A, G, S</small> BAKED BREADED CLAMS. GREENS. GARLIC BRUSCHETTA	165
SCALLOP AND PRAWN DUO <small>D, S</small> BUTTER. LEGUMES RAGOUT AU PISTOU. SMOKED CARROT PUREE. CHIVES OIL	195
BAKED SEA BASS FOR TWO <small>A, S</small> MEDITERRANEAN VEGETABLES. CHERRY TOMATOES. KALAMATA OLIVES	280
LOBSTER THERMIDOR <small>A, D, M, S, SP</small> WHOLE LOBSTER COOKED WITH LEMON. GARLIC. WHITE WINE AND PARMESAN CHEESE	290

FROM THE LAND

DUCK BREAST <small>D</small> DUCK BREAST. DAUPHINOISE POTATOES. CONFIT VEGETABLES. CARAMELISED ENDIVE. DUCK JUS	180
BREADED VEAL MILANESE FOR TWO <small>D, E, G</small> BREADED VEAL CUTLET. POTATOES. SEASONAL ROASTED VEGETABLES	270
T-BONE STEAK FOR TWO <small>D, M</small> SERVED WITH YOUR CHOICE OF ONE SIDE DISH AND A SAUCE	370

FROM THE GRILL

ALL GRILLED MEATS ARE SERVED WITH YOUR CHOICE OF ONE SIDE DISH AND SAUCE

SEA BASS <small>S</small>	195
SALMON <small>S</small>	180
GRILLED TIGER PRAWN <small>S</small>	195
ORGANIC SPATCHCOCK CHICKEN	180
AUSTRALIAN LAMB CUTLETS	185
ANGUS TENDERLOIN	205
WAGYU RIB-EYE	195
SAUCES	15
TRUFFLE JUS <small>G</small>	
CHIMICHURRI	
BLACK PEPPER <small>G</small>	
MUSHROOMS	
BEARNAISE <small>D, E</small>	
SIDES	45
GRILLED VEGETABLES	
SAUTEED MUSHROOMS	
TRUFFLE MASHED POTATO <small>D</small>	
SWEET POTATO FRIES <small>G</small>	
GOLDEN FRIES <small>G</small>	

(A) ALCOHOL (CE) CELERY (D) DAIRY (E) EGGS (G) GLUTEN (M) MUSTARD (N) NUTS (S) FISH AND/OR SHELLFISH
(SE) SESAME (SO) SOYBEANS (SP) SULPHUR (V) VEGETARIAN

CAVIAR

SERVED WITH 30 GRAMS OF CAVIAR

TRADITIONAL SET <small>D, E, G, S</small>	295
CREME FRAICHE. A SELECTION OF CONDIMENTS. FOCACCIA	
ASPARAGUS AND CRAB SALAD <small>D, S</small>	295
CRAB MEAT. ASPARAGUS FOAM	
EGG IN THE EGG WITH EGG <small>D, E, G, S</small>	295
FILLO PASTRY NEST. WHITE EGG FOAM. CRISPY FRIED EGG YOLK	
SÉLÈNE SPAGHETTI <small>D, G, S</small>	295
FRESH HOME-MADE SPAGHETTI. PARMESAN SAUCE. LEMON ZEST	

HOT STARTERS

FRIED PORCINI <small>D, E, G</small>	70
DEEP-FRIED PORCINI MUSHROOM. TZATZIKI	
ESGARGOT BRUSGHETTA <small>D, G, S</small>	85
EIGHT BURGUNDY SNAILS BAKED WITH PARSLEY. BUTTER. PARMESAN. CITRUS GEL. CONFIT TOMATO. CIABATTA	
GAMBAS AL AJILLO <small>A, D, G, S</small>	95
TOSSED PRAWNS. AJI AMARILLO GARLIC SAUCE. CRUSTY BREAD	
FRITTO MISTO <small>D, E, G, S</small>	75
CRISPY FRIED CALAMARI. PRAWNS. ZUCCHINI SHAVINGS. CHIPOTLE MAYONNAISE	
AUBERGINE PARMESAN <small>D, E, G</small>	75
POMODORO SAUCE. MOZZARELLA. PARMESAN CHEESE. CHILLI FLAKES	
SHORT RIB MOUSSAKA BITES <small>D, E, G, M, SP</small>	65
SLOW BRAISED SHORT RIB. EGGPLANT. MOZZARELLA CHEESE BECHAMEL. TOMATO SAUCE	

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ROMAN-STYLE PIZZA

MARGHERITA <small>D, G, V</small> TOMATO SAUCE. MOZZARELLA. BASIL	80
TRUFFLE <small>D, G, N, V</small> MUSHROOMS. TRUFFLE PASTE AND SHAVINGS. HAZELNUTS. PARMESAN. ROCKET LEAVES	105
SPICY CHORIZO <small>D, G</small> TOMATO SAUCE. MOZZARELLA. SPICY VEAL CHORIZO. OLIVES	90
SEASONAL VEGETARIAN <small>D, G, V</small> TOMATO SAUCE. MOZZARELLA. VEGETABLE RATATOUILLE	85
PISSALADIÈRE <small>D, G, S</small> CARAMELISED ONION. ANCHOVIES. OLIVES	80
BUFFALO MOZZARELLA <small>D, G, V</small> CHERRY TOMATOES. BUFFALO MOZZARELLA. BASIL	90

VEGAN

WATERMELON TARTARE <small>SE, SO, SP, V</small> CURED WATERMELON. SOY. AVOCADO. SHALLOTS. CRESS SALAD	60
TRUFFLE RISOTTO <small>SO, SP, V</small> CARNAROLI RICE. PORCINI AND SHIMEJI MUSHROOMS. BLACK TRUFFLE PASTE. FRESH BLACK TRUFFLE. VEGAN BUTTER	105
ASPARAGUS <small>V</small> ROASTED ASPARAGUS. TRUFFLE OIL. TRUFFLE SHAVINGS	65
SMOKY EGGPLANT BRUSCHETTA <small>G, SP, V</small> CHAR-GRILLED EGGPLANT DIP. EXTRA VIRGIN OLIVE OIL. SOURDOUGH TOASTS. PARSLEY	60

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PASTA AND RICE

MUSHROOM RAVIOLI <small>D, E, G, V</small> WILD MUSHROOMS. FRESH TRUFFLE SHAVINGS	90
PARMESAN RISOTTO <small>A, D, G, V</small> FRESH TRUFFLE SHAVINGS. PARMESAN CHEESE	85
SEAFOOD LINGUINE <small>A, G, S</small> MUSSELS. SHRIMP. CALAMARI. BASIL. LIGHT TOMATO SAUCE	125
GREEN PESTO GNOCCHI <small>D, V, G, N</small> HOME-MADE GNOCCHI. BASIL PESTO SAUCE. CHEESE FOAM	85
RIGATONI AL RAGU <small>D, G</small> SLOW BRAISED SHORT RIB. NAPOLITANA SAUCE. TOMATO. BLACK PEPPER. EXTRA VIRGIN OLIVE OIL	105

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